



Appetizers

LOBSTER 'CORNDOGS'

Corn battered Atlantic lobster tail with lavender honeycomb and lemon aioli, 22

GEORGIA PEANUT HUMMUS

Roasted Georgia peanuts blended with chickpeas, topped with shaved rainbow radish, pickled beets and served with lavosh crackers, 16

PIMENTO CHEESE TOAST

Housemade pimento cheese with a green tomato mostrada on grilled sourdough topped with arugula, 12

CHARCUTERIE BOARD

Local cheeses and cured meats with housemade mustards and jams, served with pickled garden vegetables, 18

Salad

WATERFALL SALAD

Mixed baby greens tossed with Asher blue crumbles, cucumbers, carrots, Granny Smith apples, candied pecans in a raspberry vinaigrette, 12

CAESAR SALAD

Baby Gem lettuce, pancetta, Parmesan funnel Cake and a buttermilk herbed Caesar dressing, 16

HEIRLOOM TOMATOES

with shaved plum, arugula pistou, and cornbread croutons, 16

FARMERS MARKET

Local greens, pickled veggies, shaved radish, tomato, shaved Farmstead cheese in a roasted fennel rhubarb vinaigrette, 14 Soup

STRAWBERRY GAZPACHO

Local strawberries, tomato water, basil ice and stone crab, 12

SOUP DU JOUR

Seasonal, Local and Regional Flavors prepared daily, 7

Entrees

FRESH CATCH

Sustainably caught fresh fish, farm vegetable fricassee with a tomato emulsion, 34

SCALLOPS

Pan roasted scallops, root vegetable espuma, spiced hominy and proscuitto chips, 34

SHRIMP PASTA

Fresh jumbo Georgia Coast white shrimp with house made tagliatelle pasta, lardo, and a creamed corn sauce, 26

HERBED CHICKEN

Springer Mountain Farms fresh chicken breast, cider brussels, confit garlic, Klondike potatoes and a lemon jus, 27

PORK OSSO BUCCO

Braised Nyman Ranch pork shank, celery root mash, baby squash, and Benton's bacon red eye gravy, 33

FILET MIGNON OR RIBEYE

Choose your cut from Brasstown Valley Beef served with sunchoke puree, truffle 'tater tot', and a merlot jus, 42

Sweets

Ask your server about tonight's special housemade desserts, ice cream and sorbets

